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| **Zucchini Fritters**    Serves 24 tastes  Source: Bills Food. Bill Granger | |
| **Ingredients**  500 gms Zucchini, grated, excess liquid squeezed out  ½ teaspoon salt  1 onion, chopped  125 gms feta cheese, crumbled  ½ cup chopped fresh mint and parsley  2 Eggs, beaten  ½ cup plain flour  Pepper  Olive oil for shallow frying | **Equipment**  Measuring cups and spoons  Frypans  Knives  Chopping board  Mixing bowl  Whisk  Spoon  Measuring scales  Serving plates |
| **What to do:**   * Gently sauté the chopped onion in a little olive oil until it has become soft, allow to cool a little * Grate the zucchini using the course side of the grater * Place the grated zucchini in a clean tea towel and squeeze out any excess liquid * Combine the zucchini, leek, feta, salt, pepper, mint, parsley and eggs in a bowl and combine. * Add the flour and stir well * Heat a little oil in a non-stick frying pan over a medium heat. Gently drop tablespoons of batter into the pan, flatten slightly. Cook for two minutes on each side or until golden brown. * Drain on paper towel * Serve | |